

FENCHURCH
RESTAURANT

TASTING MENU

The lunch tasting menu is available for reservations made before 13:30

Girolle mushroom cannelloni, smoked beef consommé and broad beans

Omero Pinot Noir, Willamette Valley, Oregon, USA, 2014 (organic)

Charred sea trout, beetroots, lime, crème fraîche and pink peppercorns

Beurrot Pinot Gris, Kooyong, Victoria, Australia, 2016

Fillet of cod, borlotti beans, girolle mushrooms and cuttlefish

Movia Rebula, Primorska, Slovenia, 2014 ((biodynamic))

Goodwood Estate lamb, rosemary smoked aubergine, potato and ricotta

Quinta do Crasto, Douro Valley, Portugal, 2014 (served from Jeroboam)

Poached black cherries, sour cream ice cream and sorrel

Béres 5 Puttonyos Tokaji Aszú, Tokaj, Hungary, 2008

5 courses £55

Wine pairing £42

Please note game may contain shot. Food allergies and intolerances: before ordering please speak to our staff about your requirements. A discretionary service charge of 12.5% will be added to your bill.

All prices include 20% VAT.



FENCHURCH
RESTAURANT

VEGETARIAN TASTING MENU

The lunch tasting menu is available for reservations made before 13:30

Salad of bull's heart tomatoes, Nocellara del Belice olives and burrata

Eroica Riesling, Château Ste Michelle, Washington State, USA, 2014

Warm salad of violet artichoke, courgette, lemon and basil

Ferrari Perlé, Trentino-Alto Adige, Italy, 2010

Borlotti beans, girolle mushrooms, preserved lemon and grelot onions

Sancerre Rosé, Daniel Chotard, Loire, France, 2015

Rosemary smoked aubergine, crisp potato and ricotta

Santa Lucia Malvasia, Kozlovic, Istria, Croatia, 2015

Poached black cherries, sour cream ice cream and sorrel

Béres 5 Puttonyos Tokaji Aszú, Tokaj, Hungary, 2008

Vegetarian 5 courses £45

Wine pairing £42

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FENCHURCH

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TASTING MENU

The dinner tasting menu is available for reservations made before 21:30 and 19:30 on Sundays

Amuse bouche

Girolle mushroom canelloni, smoked beef consommé and broad beans

Omero Pinot Noir, Willamette Valley, Oregon, USA, 2014 (organic)

Warm salad of violet artichoke, London air-dried ham and courgette

Ferrari Perle, Trentino-Alto Adige, Italy, 2010

Charred sea trout, beetroots, lime, crème fraîche and pink peppercorns

Beurrot Pinot Gris, Kooyong, Australia, 2016

Fillet of cod, borlotti beans, girolle mushrooms and cuttlefish

Domaine Sigalas Assyrtiko, Santorini, Greece, 2015

Goodwood Estate lamb, rosemary smoked aubergine, potato and ricotta

Quinta do Crasto, Douro Valley, Portugal, 2014 (served from Jeroboam)

English strawberries, sheep's yoghurt, lemon verbena and shortbread

Moscato D'Asti, Moncucco, Piemonte, Italy, 2014

Tulameen raspberries, milk chocolate, oat biscuit and goat's milk ice cream

Béres 5 Puttonyos Tokaji Aszú, Tokaj, Hungary, 2008

8 courses £85

Wine pairing £65

Prestige wine pairing £110 – menu available on request

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FENCHURCH

RESTAURANT

VEGETARIAN TASTING MENU

The dinner tasting menu is available for reservations made before 21:30 and 19:30 on Sundays

Amuse bouche

Salad of bull's heart tomatoes, Nocerella del Belice olives and burrata

Eroica Riesling, Château Ste Michelle, Washington State, USA, 2014

Warm salad of violet artichoke, courgette, lemon and basil

Ferrari Perle, Trentino-Alto Adige, Italy, 2010

Heritage beetroots, crème fraîche, lime and pink peppercorns

Cape Mentelle Sauvignon Semillon, Margaret River, Australia, 2016

Borlotti beans, girolle mushrooms, preserved lemon and grelot onions

Sancerre Rosé, Daniel Chotard, Loire, France, 2015

Rosemary smoked aubergine, crisp potato and ricotta

Santa Lucia Malvasia, Kozlovic, Istria, Croatia, 2015

English strawberries, sheep's yoghurt, lemon verbena and shortbread

Moscato D'Asti, Moncucco, Piemonte, Italy, 2014

Tulameen raspberries, milk chocolate, oat biscuit and goat's milk ice cream

Béres 5 Puttonyos Tokaji Aszú, Tokaj, Hungary, 2008

Vegetarian 8 courses £85

Wine pairing £65

Prestige wine pairing £110 – menu available on request

Please note game may contain shot. Food allergies and intolerances: before ordering please speak to our staff about your requirements. A discretionary service charge of 12.5% will be added to your bill.

All prices include 20% VAT.

